

----- Farmer's Market Pasta -----
Spinach Penne with Feta Cheese,
Corn and Tomato Salsa

Serves 4

By Dick & Ginger Howell of The Seasonal Kitchen (624-3242)

Salsa:

2 large tomatoes, peeled, seeded and diced
2 large garlic cloves, minced
2 fresh or canned jalapeno peppers, minced
3 T. scallions, minced
3 T. minced fresh oregano
2 T. olive oil
salt to taste

Pasta:

4 T. olive oil
8 – 10 green beans, cut into 2's and 3's
2 ears of corn cooked, kernels removed
1 c. cooked black beans – done ahead or use canned
8 oz. spinach penne or other pasta
4 oz. crumbled feta cheese

In small bowl combine tomatoes, garlic, jalapenos, scallions, oregano and olive oil.. Mix well and add salt.

Blanch green beans until crisp tender. Drain well. Heat 2 tablespoons olive oil in a skillet and add beans and corn. Keep warm over very low heat.

Cook pasta in large pot of boiling salted water. (penne takes about 10 minutes)

Drain well and pour into serving bowl. Toss with remaining 2 tablespoons oil, then salsa.

Reserve some feta for garnish and toss the remaining cheese and bean mixture with the pasta.

Correct seasoning. Serve hot or room temperature.